

Group Set Menus

Group Set Menu 1 - Platter Style \$40 per person

Entrée

Garlic Pizza Bread

Herb Pizza Bread

Mains

Mario's Traditional Pizza - 2 Varieties

Mario's Traditional Pasta - 2 Varieties

Italian Salad to share

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives drizzled with Mario's famous dressing

Group Set Menu 2 - Platter Style \$50 per person

Entrée

Garlic Pizza Bread

Herb Pizza Bread

Lemon Pepper Calamari

Tender calamari lightly coated in a lemon pepper seasoning & shallow fried with tartare sauce

Mains

Mario's Traditional Pasta – Choice of Two

Alla Bolognese – A traditional home-made meat sauce

DiMattina – Pan fried chicken breast pieces, avocado, spring onions, Napoli sauce & pesto with a touch of cream

Royal – Sautéed chicken breast pieces, field mushrooms, garlic & basil finished in a light tomato & white wine sauce

Amatriciana – Sautéed smoky bacon, roast capsicum, onion, shallots & chilli finished in a tomato & white wine sauce

Vegetarian – Sautéed mushrooms, roast capsicum, semi-dried tomatoes & fresh seasonal vegetables cooked in a white wine, fresh basil & Napoli sauce

Italian Salad to share

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives drizzled with Mario's famous dressing

Desserts

Gelato of the Day

A duo of today's artisan flavours

Group Set Menu 3 - Platter Style \$60 per person

Entree

Antipasto Platters

Aged sopressa (1), prosciutto (1), Mortadella (1), white anchovies, semi-dried tomato, roast capsicum, roast red onion, marinated Persian fetta, aged cheddar, warm olives & pickled baby carrot served with crusty ciabatta bread

OR

Garlic Pizza Bread

Herb Pizza Bread

Seafood Platters

Prawns (2), natural oysters (1), smoked salmon roll (1) & tender calamari lightly coated in a lemon pepper seasoning & shallow fried

* Numbered items are per person

Mains

Mains served together

Choice of Two:

Veal Boscaiola GF

Pan fried with smoky bacon, fresh field mushrooms, garlic & shallots, finished in a white wine cream sauce served with potato mash & green beans

Veal Saltimbocca GF

Pan fried with prosciutto, sautéed with fresh sage, finished in a light white wine cream sauce & served with potato mash & green beans

Pollo ai Funghi

Chicken breast, mushrooms, garlic, white wine cream sauce, roast vegetables

Mario's Traditional Pasta – Choice of Two:

Alla Bolognese - A traditional home-made meat sauce

DiMattina - Pan fried chicken breast pieces, avocado, spring onions, Napoli sauce & pesto with a touch of cream

Royal - Sautéed chicken breast pieces, field mushrooms, garlic & basil finished in a light tomato & white wine sauce

Amatriciana - Sautéed smoky bacon, roast capsicum, onion, shallots & chilli finished in a tomato & white wine sauce

Vegetarian - Sautéed mushrooms, roast capsicum, semi-dried tomatoes & fresh seasonal vegetables cooked in a white wine, fresh basil & Napoli sauce

Italian Salad to share

Mixed salad greens, Roma tomatoes, cucumber, Spanish onion & black olives drizzled with Mario's famous dressing

Dessert

Cheese Plate

A selection of hard, soft and blue cheese served with condiments